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and Courier

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Norwich, Thursday, May 19, 1910.

## HOME TREATMENT OF TUBERCULOSIS.

The home treatment of consumption is finding favor in all parts of the country and is being heartily advocated by eminent physicians and the press. This in no way interferes with the establishment of preventorium for those who are badly housed in tenements or who are without homes of any kind.

The truth is, the education of the people to more sensible modes of living, and the removal of the conditions which favor the development of consumption are needed and it forebodes the dawn of doom for this common and distressful disease which has come to be known as the white plague. As the Newark News well says: "It cannot be too widely taught that home treatment is after all, the cheapest, the most humane and the most successful method of treating consumption. A score can be treated in their homes to one who can be sent to a camp or a hospital. And home treatment removes a center of infection and the sanitary requirements are good for the whole family."

## DRUGGED KETCHUP.

The old dispute over the value of ketchup as a preservative and its effect upon the consumers of preserved food products is still on and important testimony is being brought out. The resumption of the hearing in Washington, according to a correspondent, brought out the following facts:

Dr. Alanzo S. Taylor of the Remsen board testified before Master in Chancery Daniels that in the present state of science it was impossible to secure accurate results from such tests as those conducted by Dr. Wiley and by the Remsen board, and that he should have cited parallel cases where similar experiments gave equally opposite results.

The lack of protection afforded by the label so far as it is supposed to indicate the quantity of benzene of soda used was emphasized in the testimony of Dr. Harry E. Bishop, the expert chemist of the state board of health, who testified that the analyses of 75 to 100 samples of artificially preserved ketchup showed the presence of from 1-1/2 to 2-1/2 times as much of the preservative as was stated on the label. This testimony agrees with the analyses of the department of agriculture which have resulted in the seizure of such ketchup by the carload in various parts of the country.

That it is unnecessary to drug ketchup to keep it from spoiling was testified to by Charles F. Loudon, a prominent manufacturer of Terre Haute, Ind., formerly one of the champions of benzene of soda. He testified that some years ago his concern made a number of experiments which proved that it was not necessary to use it in the commercial manufacture of ketchup and that since then its use had been abandoned. He thought the naturally preservative ketchup was superior to that which was artificially preserved.

From the above the friends of pure food argue that no more reliance can be placed on the analyses of the outside chemists composing the Remsen board than on those of the chemists of the government headed by Dr. Wiley, that the pure food board has signally failed to protect the people in this matter because by permitting the use of benzene of soda they have opened the way to unscrupulous manufacturers to evade the law by understating on the labels the amount used, and that as the testimony shows, it is unnecessary to use an artificial preservative. It can be employed for no good purpose.

## THE MAJESTY OF THE LAW.

The Bulletin is ready to commend the action of Judge Wheeler of the superior court in the Chippendale manslaughter case. He viewed the case without sympathy or bias and recognized that it was his duty to hold up the majesty of the law, and his measure of the nature of the crime and the penalty to be applied tells for increased confidence in the courts and greater respect for the law.

He was right in not being influenced by what others had done, or what the prosecuting attorney felt he was called upon to recommend in the way of sentence. Following are his words, as reported:

"There were a number of things connected with the case that were important, one of which—the girl's resistance, implicating Chippendale—was enough to convict him. If the confession had been taken according to law, and he believed that consideration had been secured, the accused when the charge had been made manslaughter instead of murder in the second degree, which latter charge he higher courts have held to be proper in such a case. No officer of this court had promised immunity to the prisoner, and, further, Chippendale is a married man and has been sentenced in one term in state's prison already, which must also be considered."

Chippendale was then sentenced to serve not less than three and not more than six years in state's prison, the sentence to commence at the expiration of his former one. This means that Chippendale will now have to serve at the balance of his former sentence for forgery and at least the minimum of six new sentence before he can again be paroled, unless he should secure a pardon, and he will therefore have to serve four years before he can be released on parole.

It is not profitable to compromise with crime. It is the delays and the expense to criminals which have brought the courts into disrespect in many parts of the country, and there is not a more wholesome or more commendable trait in a judge than the upholding of the law without fear or favor.

A Gloucester, Mass., man has some skeletons put up by his mother in 1861 which are just as good as new. The skill of the old-fashioned mother is not exceeded by that of the new.

The man who talks of the day when man may fly away to Mars, doubtless thinks that man could live to the bottom of the sea, but poor man has his limits, and can do neither.

## PRIDE AND PERIL.

There is nothing truer than that "Pride goeth before a fall." There is nothing upon which more hallucinations are founded than upon pride. A few days ago a young man deliberately shot and killed his sister, who had been living a life of shame, his object being to save his family's name from dishonor. This irrational way of thinking is far too common. Two bad eggs do not raise the value of a dozen where there was only one bad egg before. This revengeful act is a local shame a national incident and instead of in any way advancing the family honor it simply made the story of shame an all-world story. This young man's mortification was the experience of thousands who had lived and died in respectability before his time; but he brooded over it and magnified it until it became an unbearable horror to him, where other people had patiently borne their trials and lived and died in respect and honor. The honor of a family is common to all, no one person can sustain it—no one person can destroy it. It is crooked thinking and criminal acting which lead to such foolishness and shame as this.

## PERMISSION TO AGITATE.

That is an astonishing correspondence between the secretary of the New Haven chamber of commerce and the Connecticut war bureau, authorizing the soldiers of the national guard to agitate for a new armory. Is it possible that they did not have that right before?—Journal-Courier.

Our contemporary doubtless will recall that several months ago Adjutant General Cole issued an order forbidding every member of the C. N. G. to discuss military matters, sign any petition or express any opinion with respect to any subject having to do with military affairs.

That order was called the "Gag Rule" and while the attorney general is said not to have been consulted with reference to the constitutional right of enlisted men to speak and act as American citizens, free born and right-fully independent, it was currently reported that leading lawyers doubted the legality of such a sweeping undertaking to control enlisted men in time of peace.

Regardless of the constitutional question the order is still in force. A soldier disobeying it is liable to be dishonorably discharged, hence it was considered necessary to obtain the permission of the lieutenant general to allow military men to say whether or not, in their opinion, there is need of a new armory in New Haven.—New Haven Times-Leader.

This is a little piece of tyranny which does not augur well for the state for it is plainly against the interests of the military branch of the government. It appears on the face of it a trend which in time might lead up to conscription in a sovereign state. American citizens are making a sufficient sacrifice when they give themselves to a patriotic service for small compensation without being degraded to the point of enforced silence on matters which they are best qualified to criticize or to praise. The men who make generals should not be put in the relation of serfs to shoulder-straps.

## EDITORIAL NOTES.

The open car gives us all a feeling of pleasure, but not on a rainy day.

Russia ought to favor arbitration, for as a fighting nation it is in the primary class.

Happy thought for today: Following the style and following the band wagon are both expensive.

It having been announced at Boston that the milk war is near its end, Boston is asking "Which end?"

The man who is always affable should not blame others for suspecting that he may have a motive.

The infant who cries for firecrackers for the Fourth might be given ice cream. He'd listen to the substitute.

When everybody went to church on Sunday there didn't use to be so many fatalities in the Monday morning papers.

No flying machine will ever gather force enough to have its speed measured by a parallax; only comets can do that.

The loyal wives strenuously endeavoring to get guilty husbands out of prison should be very chivalrously discouraged.

Halley's comet never looked down on such ice barons before. It must be that they are a mighty cold proposition.

The Indian seems to take to the war path on provocation as naturally as the toper does to the Sunday door of the saloon.

After King George V. has met Mrs. Roosevelt perhaps he will have just as good an opinion of American women as King Ed had.

Any system that teaches fear is pointing the way to lunacy; and most of the devotees appear to be wholly unconscious of this fact.

The high price of living in America does not deter immigrants from coming in by the shipload. They have heard of the price of wages.

Evangelist Chapman predicts that within five years there will be a world-wide religious revival. That ought to do something toward making an end of war.

The evidence Kerby did not conscientiously think should be covered up. Secretary Ballinger says was none of the public's business, and Kerby was "fired!"

It is a sad fact that two witnesses who did not testify before the Ballinger-Pinchot investigating committee as Ballinger expected them to, have lost their jobs.

The house doesn't favor the changing of inauguration day from March 4th. It has answered so well for a century that it cannot do much harm if it is tried another.

To dedicate Macmillan Hall.

The Teutonic Maennerchor will dedicate its new hall on Arch street, New Britain, Monday evening, May 30. The society recently purchased the vacant house between Arch and Glen streets and thoroughly remodeled it, making it a first class hall and club house building. The singers will have as their guests at the dedication, the Hartford Maennerchor and the Hartford Sängerbund. The German citizens will be invited to attend.

## Woman in Life and in the Kitchen

## FASHIONS AND FADS.

A huge bow at the back is the sole trimming on some of the new turbans.

Cost of mail sleeves are coming in for evening gowns, supple and graceful.

Present fashion demands that the figure be kept in slender lines about the hips.

The envelope flap is in evidence and is not an unattractive trimming below the waist.

Some of the handsome new sweaters are of white, with large sailor collar and cuffs in color.

There seems to be a universal liking for drapery as the artistic addition to the straight lines of most gowns.

Summer materials surpass in beauty those of any previous season, and both materials and styles of the hour seem made for each other.

Exceedingly effective are the one-piece evening coats of broadcloth trimmed with Persian banding or a border of effective metal embroidery.

Frocks for summer made in shirt-waist and skirt style are exceedingly popular, and the materials used are silk or the daintiest summer fabrics.

Shirring is used extensively on the early summer gowns. To stimulate a tunic overskirt there is nothing better than several rows of shirring marking the joining line of the fuller flouncing of the skirt. The skirt is tight-fitting across the hips.

Sleeves of tailor made gowns show an absence of transparent and filmy materials of any kind. In other gowns the net, chiffon, lace or other material is used, if not for the entire sleeve, then for the half sleeve, as it is called.

How to Look Well on Limited Means.

Get good things and few of them rather than the other way round. The former will look well as long as they hang together, while the cheap one look well till you are out on the first day.

Don't try to make your cast-off finery of winter do duty for summer evenings.

Select even sized but not large rolls, one for each guest, scoop out the crumbs; brush inside and out with butter, and brown quickly in hot fat or in a hot oven. Sprinkle the tips with boiling salt water until tender; add them a good rich cream sauce; fill rolls and serve hot.

**Rice Croquettes.**

Wash one-half cup of rice and add to it one-half cup of boiling water. Cook in double boiler until rice has absorbed all the water, then add one cup of scalded milk and cook until rice is soft.

Remove from fire, add yolks of two eggs, one-half cup of powdered sugar and a few gratings of rind of lemon. Sprinkle with a little oil, and mix. Cut in squares, dip in crumbs, then in egg, again in crumbs and fry in deep fat and drain on paper. Serve on each a cube of currant jelly.

**A New Screen.**

Most housewives have found that mosquitoes can get through the ordinary screen. Get crotinote at 10 cents per yard and cut to window or door frames. It is fine as yelling but strong and durable, and neither fly nor mosquito can enter through it.

**New Neck Ornament.**

With the long, dangling earrings of some of the latest fashions, a round or oval pendant, and a chain around the neck, a woman can wear a simple but elegant necklace.

Soak one, and a half cupful of peanut meal over night in a quart of cold water. In the morning add three cups of water, a bay leaf, a stalk of celery, a blade of mace and a tiny slice of onion. Let it boil slowly for four or five hours, stirring frequently to prevent burning. Rub through a sieve and return to tin stove. When heated through add half cupful of cream. Serve hot with croutons.

**Vegetable Hash.**

Chop cold cooked cabbage, parsnips and potatoes and saute butter. Then moisten with hot water and cook, covered, for five or ten minutes. Add salt and pepper and serve. CROUTONS may be added, if desired, in making this hash.

**Hints About Matting.**

Matting should be washed with strong salt and water to strengthen the fibers.

It should always be swept the way of the weave instead of across it. A faded white or cream-colored matting will become one color if washed with strong soda water.

Notice of the matting may be freshened by rubbing dry on with an old tooth brush.

**Frosted Crackers.**

I made frosted crackers for a child's party some time ago. Here is the recipe: Take a box, or more if needed, of oyster crackers. With the white of an egg and frosting sugar make a bowl of icing. Color part of the icing brown with cocoa, part pink with food coloring, of which a couple of drops only will be needed, and leave the remainder white. With a small spoon roll a cone and half fill with frosting. Squeeze on each cracker a little pointed mound of the icing. This will make an attractive and pleasing dish for a child's party.

**Potato Chowder.**

Cut up fine half a pound of fat, salt pork and let fry out a nice brown; peel and slice thin six or eight good-sized potatoes (raw), and when pork is all fried out and boiling hot, put in potatoes and an onion, sliced if desired; cover with boiling water if more broth is liked; cover potatoes entirely with the boiling water and cover dish, pot or frying pan with tight-fitting cover and boil for 20 minutes, or until potatoes are cooked. Serve hot.

**Spider Corn Cake.**

Sift and mix thoroughly half cupful each of cornmeal and flour, quarter cupful of sugar, teaspoonful of salt and half teaspoonful of soda. Stir in two beaten eggs and half cupful of sour milk. Butter an agent pan and heat it very hot. Pour in mixture and turn pour three-quarters cupful of sweet milk on top. Bake for half an hour.

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Drapery seems to be the keynote of fashionable attire, whether gowns, blouses, coats, wraps or hats are considered. Indeed, draped effects are invading the realm of sunshades, and the result is that some parasols of silk are embellished with an overhang of filmy net artistically disposed.

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There never has been a time when weights were used so much in gowns. Weights, seemingly, are absolutely necessary to maintain that much-to-be-desired effect of impetus and swiftness. The effect of the M. Halloran, who is very popular with the German citizens, will be invited to attend.

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